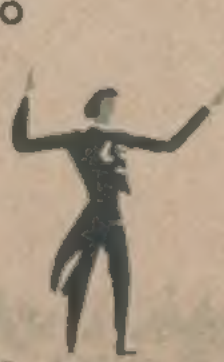
The HOLLYWOOD SALAD BOWL

STARRING FAVORITE RECIPES OF

★ DOLORES DEL RIO
★ MARY ASTOR
★ BILLIE BURKE
★ FAY WRAY
★ CHESTER MORRIS
★ RICHARD DIX
★ HENRY FONDA
★ PATSY KELLY
★ JOAN BENNETT
★ MARGUERITE CHURCHILL



TOMATO AND CHEESE BALL SALAD

by Dolores del Rio

3 oz. pkg. Roquefort cheese
1 pkg. cream cheese
1 teaspoon minced chives or scallion tops
1 pimento, minced
1 green pepper, chopped
¼ cup chopped pecans
¼ cup heavy cream
Dash of cayenne
3 large firm ripe tomatoes
Salt
Lettuce, Salad Dressing

Mash cheese with a fork, add chives, pimento, green pepper and nuts. Whip cream, combine with cheese, season with cayenne. Chill for several hours and shape into balls. Peel tomatoes, cut each into 4 slices, season with salt and arrange on crisp lettuce leaves. Top with cheese balls. Serve with Salad Dressing. 6 servings.

DOLORES DEL RIO, currently appearing in the Columbia Pictures feature, "Devil's Playground."

IT'S SMART TO BUY ANN PAGE

SARDINE AND EGG SALAD

A favorite of *Richard Dix*

1 can sardines in olive oil
2 or 3 hard-cooked eggs
Lettuce, watercress
Salt, paprika to taste
Salad Dressing
Prepared mustard
Lemon, parsley

Arrange drained sardines and sliced eggs on bed of lettuce and watercress. Sprinkle eggs lightly with salt and paprika. Serve Salad Dressing combined with a little mustard in lettuce cups at side of salad. Garnish with slices or wedges of lemon sprinkled with paprika and minced parsley. Above recipe makes 4 servings.

RICHARD DIX, currently appearing in the Columbia Pictures feature, "The Devil is Driving."

SALAD DRESSING — OUR BEST SELLER

ARTICHOKE SALAD

by Mary Astor

Cooked artichoke bottoms
Salt and pepper
Lemon juice
Lettuce, romaine, chickory, etc.
Salad Dressing
Minced parsley

Sprinkle artichoke bottoms with salt and pepper, dip in lemon juice. Arrange on crisp salad greens, garnish with Salad Dressing. Sprinkle with freshly minced parsley. (Whole artichokes are as good cold with Salad Dressing as hot with hollandaise.)

MARY ASTOR, currently appearing in the Columbia Pictures feature, "Lady From Nowhere."

IT'S SMART TO BUY ANN PAGE

SPRING SALAD

A favorite of Henry Fonda

Crisp lettuce, broken in pieces
½ cup shredded raw spinach
2 tomatoes, peeled and quartered
½ cucumber
6 radishes
1 or 2 scallions
Salt, pepper
1 tablespoon ketchup
1 tablespoon minced parsley
1 hard-cooked egg, chopped
½ cup Salad Dressing

Put lettuce, spinach and tomatoes in salad bowl. Add thinly sliced cucumber, radishes and scallions. Season lightly with salt and pepper. Combine Salad Dressing with ketchup, parsley and egg, pour over salad, toss until well mixed and serve at once. 4 servings.

HENRY FONDA, currently appearing in "You Only Live Once," a Walter Wanger production.

SALAD DRESSING—FAVORED FOR FLAVOR

FRUIT SALAD IN CANTALOUPE

by Fay Wray

Small ripe cantaloupe
Orange sections
Seedless grapes
Diced apples
Pineapple tidbits
Banana slices
Lemon juice
Sherry or brandy
Salad Dressing
Whipped cream

Cut cantaloupe in halves, allowing one half for each serving. Remove seeds, scoop out small balls of pulp with vegetable cutter. Combine these balls of melon with orange, grapes, apple, pineapple and banana. Sprinkle fruit with a little lemon juice and sherry or brandy. Cover and chill thoroughly. Just before serving, fill cantaloupe shells with fruit and juice. Top with equal parts Salad Dressing and whipped cream mixed together.

FAY WRAY, currently appearing in the Columbia Pictures feature, "Once a Hero."

IT'S SMART TO BUY ANN PAGE

ASPARAGUS SALAD

by Billie Burke

- 1½ lbs. green asparagus, freshly cooked
- Salt and cayenne
- Lemon juice
- 2 hard-cooked eggs, sliced
- 2 pimentos, cut in strips
- 2 large firm tomatoes, quartered
- 1 cucumber, sliced thin
- Small onion rings
- Lettuce
- Salad Dressing
- 1 teaspoon grated lemon rind

Sprinkle asparagus with salt, cayenne and lemon juice, chill. Arrange asparagus and other salad ingredients on lettuce leaves and serve with Salad Dressing to which grated lemon rind has been added. Above recipe makes 6 to 8 servings.

BILLIE BURKE, currently appearing in the Metro-Goldwyn-Mayer feature, "Parnell."

SALAD DRESSING — OUR BEST SELLER

CHEESE AND APPLE SALAD

by Patsy Kelly

1 package cream cheese
1 teaspoon Worcestershire
1 teaspoon salt
Dash of cayenne
1 tablespoon minced pimento
2 or 3 eating apples
Lemon juice
Lettuce
Salad Dressing
Paprika

Mash cream cheese with fork, add seasonings and pimento, shape into small balls. Dice or slice apples, sprinkle with lemon juice. Arrange apples on lettuce leaves with cheese balls. Garnish with strips of pimento if desired. Serve with Salad Dressing sprinkled with paprika. Above recipe makes 4 or 5 servings.

PATSY KELLY, currently appearing in the Hal Roach M-G-M feature comedy, "Nobody's Baby."

IT'S SMART TO BUY ANN PAGE

TOMATO ASPIC WITH AVOCADO

by Joan Bennett

1 12½ oz. tin tomato juice
1 stalk of celery
3 slices of onion
1 bay leaf, 1 clove
1 tablespoon sugar
Salt, pepper and paprika to taste
1 tablespoon plain gelatin
¼ cup cold water
Avocado, sliced thin
2 cakes cream cheese, riced
Lettuce, Salad Dressing

Place ingredients in saucepan, cover and simmer 20 minutes. Put through sieve onto one tablespoon of plain gelatin that has been soaked in cold water five minutes. When mixture begins to harden add avocado. Put in ring mold that has been lightly oiled. When set, turn on plate of shredded lettuce and fill center with riced cream cheese. Serve with Salad Dressing. 4 to 6 servings.

JOAN BENNETT, featured in Walter Wanger's "Vogues of 1938."

CRABMEAT AND OLIVE SALAD

by Marguerite Churchill

1 can crabmeat
Salt, cayenne
¼ cup vinegar
1 cup diced celery
½ cup sliced stuffed olives
½ cup Salad Dressing
Salad greens

Pick over crabmeat, season with salt and a little cayenne, add vinegar and allow to stand in refrigerator until thoroughly chilled. Drain thoroughly, mix with celery, olives and salad dressing. Serve on bed of salad greens. Above recipe makes 4 servings.

MARGUERITE CHURCHILL, currently appearing in the Columbia Pictures feature, "Legion of Terror."

IT'S SMART TO BUY ANN PAGE

POTATO SALAD

A favorite of Chester Morris

6 medium-sized potatoes
Salt, pepper
1 cup hot meat broth or consomme
1 tablespoon minced onion
1 tablespoon minced parsley
½ cup Salad Dressing
Lettuce, Garnishes

Scrub potatoes, cook in boiling salted water until tender. Peel, dice while hot into bowl, sprinkle generously with salt and pepper, add hot broth or consomme, onion and parsley. Toss until broth is absorbed. When cool, fold in Salad Dressing. Arrange on lettuce leaves. Garnish with hard-cooked egg, green pepper, cucumber, radishes, scallions, etc. 4 or 5 servings.

CHESTER MORRIS, currently appearing in the Columbia Pictures feature, "I Promise to Pay."

SALAD DRESSING — OUR BEST SELLER

STAR OF THE SALAD BOWL

Just as glamorous stars glorify a picture, so Ann Page Salad Dressing glorifies a salad! More egg yolk and oil, creamy smoothness, a distinctive tart-sweet flavor—give it that extra zest and goodness that add a real taste-thrill, not only to the salad bowl, but to cold meats, fowl and sea food. A&P customers prefer Ann Page to all other salad dressings. Try it—you'll see why!

ANN PAGE

SALAD DRESSING

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